

## SENATE BILL No. 610

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### DIGEST OF INTRODUCED BILL

**Citations Affected:** IC 15-18-1-21.

**Synopsis:** Unpasteurized milk acquisition. Allows the acquisition of unpasteurized milk by an individual who obtains the milk from animals solely or partially owned by the individual. Allows unpasteurized milk from animals owned by an individual to be distributed to members of the individual's family or nonpaying guests.

**Effective:** July 1, 2013.

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### Banks, Waterman

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January 17, 2013, read first time and referred to Committee on Health and Provider Services.

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First Regular Session 118th General Assembly (2013)

PRINTING CODE. Amendments: Whenever an existing statute (or a section of the Indiana Constitution) is being amended, the text of the existing provision will appear in this style type, additions will appear in **this style type**, and deletions will appear in ~~this style type~~.

Additions: Whenever a new statutory provision is being enacted (or a new constitutional provision adopted), the text of the new provision will appear in **this style type**. Also, the word **NEW** will appear in that style type in the introductory clause of each SECTION that adds a new provision to the Indiana Code or the Indiana Constitution.

Conflict reconciliation: Text in a statute in *this style type* or ~~this style type~~ reconciles conflicts between statutes enacted by the 2012 Regular Session of the General Assembly.

## SENATE BILL No. 610

A BILL FOR AN ACT to amend the Indiana Code concerning agriculture and animals.

*Be it enacted by the General Assembly of the State of Indiana:*

- 1 SECTION 1. IC 15-18-1-21, AS ADDED BY P.L.2-2008,  
2 SECTION 9, IS AMENDED TO READ AS FOLLOWS [EFFECTIVE  
3 JULY 1, 2013]: Sec. 21. (a) A person may not offer, display for sale,  
4 sell, deliver, or have possession of with intent to sell or deliver milk or  
5 milk products for human consumption unless every particle of the final  
6 mixture of the milk or milk products used in processing or manufacture  
7 has been thoroughly pasteurized by equipment approved by the board.  
8 (b) The provisions of this chapter governing pasteurization do not  
9 apply to a person selling or offering for sale cheddar cheese that has  
10 been made from unpasteurized milk if:  
11 (1) the cheese was made from unpasteurized milk and has been  
12 cured or ripened for at least sixty (60) days at a controlled  
13 temperature of at least thirty-five (35) degrees Fahrenheit; or  
14 (2) the cheese is manufactured solely to be made into processed  
15 cheese that is pasteurized during the blending or manufacturing  
16 process.  
17 Varieties of cheese other than that of the cheddar type made from



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unpasteurized milk must be ripened for the time and under the conditions prescribed by rule of the board. Cheese made from unpasteurized milk and offered or displayed for sale to the consumer must be labeled by the manufacturer or distributor with the manufacturer's or distributor's name and address or an equivalent identifying number or symbol and with the date of manufacture or a statement to the effect that the cheese has been cured or ripened for at least sixty (60) days.

**(c) The provisions of this chapter governing pasteurization do not apply to an individual who:**

**(1) obtains milk from animals solely or partially owned by the:**

**(A) individual;**

**(B) members of the individual's family; or**

**(C) individual's employer; and**

**(2) distributes the unpasteurized milk to members of the individual's family or the individual's nonpaying guests.**

**(d)** A pasteurizer of any milk or milk products must be equipped with accurate indicating thermometers and accurate recording thermometers and, for vat pasteurization equipment, an accurate airspace thermometer of a type approved by the board. Each recording thermometer chart must be dated and numbered and must show the amount in gallons, the kind of product pasteurized, the accurate readings of the indicating thermometers and airspace thermometers, the time the reading was made, and the operator's initials. Each chart may not be used for more than one (1) day of operations. The records of the pasteurization of each batch pasteurized must be retained for at least ninety (90) days.

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